

Custard Creams

Makes 20

Hands-on Time 25 minutes plus chilling

Baking Time 12 minutes

Ingredients

225g Unsalted butter (softened)

70g Caster sugar

200g Plain flour

85g Custard powder

1 tbsp plus 1 tsp Full-fat milk

1 Egg, medium

Cornflour for dusting

140g Icing sugar

1/2 tsp Vanilla extract

Equipment

Mixing bowl

Wooden spoon

Baking parchment

Custard Cream biscuit cutter, sharp knife,
or pizza cutter

Aluminium baking sheet

Wire rack

Teaspoon

Add 150g of butter and caster sugar to a mixing bowl and beat with a wooden spoon until light and smooth.

Add the flour and 65g of custard powder.

Stir them into the buttercream until you have a crumble like mixture.

Add 1 tablespoon of milk and egg and give a final stir until you have a thick paste.

Take a large sheet of baking parchment and fold it in half. Open the paper out and put the paste onto one of the halves. Fold the paper over to cover and flatten with your hands. Use a rolling pin to roll the paste out until it's approximately 5-7mm thick. Try and roll the paste out into a rectangle. As the paste is pliable you can shape it easily by folding it back onto itself. Use the parchment to your advantage.

Pop it into the fridge for at least an hour.

When the paste is a firm dough remove it from the fridge. Rather than use a clean sheet of parchment I rip one half off and use this for my cutout biscuits for baking. Sprinkle and then gently rub cornflour over your dough if you are using a Custard Cream biscuit cutter otherwise the dough will stick to it. Take your cutter and stamp out your biscuits. If you are using a knife or pizza cutter then you want your biscuits to be about as wide as your

middle, ring, and pinky fingers and as long as your pinky finger.

Place them a couple of centimetres apart on the baking parchment. If you have any dough left roll it out between the remaining piece of parchment but bear in mind you may need this piece for baking too. If you used cornflour then this will create layers in the dough when re-rolling it. Try not to handle the dough too much with your hands as it will soften from your body heat and the repeated rolling. If your dough gets too pliable again then pop it back into the fridge to set.

Once all biscuits have been cutout pop them back into the fridge for another hour. If you are limited for space you can stack one parchment of biscuits on top of the other, it won't squash them.

In the meantime preheat your oven to 180°C/160°C(Fan)/350°F/Gas mark 4.

After the hour is up slide a sheet of parchment onto a baking sheet and pop it into the oven on a middle shelf for 12 minutes.

When the time is up remove the biscuits and leave them to cool. Transfer them onto a wire rack and leave to cool fully.

Bake the second sheet (if you have one) and again leave to cool.

When the biscuits have cooled, you can get on with the filling.

In a clean mixing bowl add the remaining 75g of butter, 20g of custard powder, and icing sugar and cream together.

Add the vanilla extract and 1 teaspoon of milk and beat until you have thick yet spreadable buttercream.

Turn half of the custard creams over and dollop 1 to 1 1/2 teaspoons of buttercream on top of them. Sandwich the biscuits with their corresponding tops. If you want a neat edge run your finger along the edge to remove any buttercream which has squidged out.

If you want a firm buttercream pop the biscuits into the fridge before eating.

Enjoy!